

RONIB'S KITCHEN

FISH CAKE

by RoniB's Kitchen Recipe Collection

Ingredients

- Oil for frying
- 1 onion, chopped
- Leftover fish, flaked
- Mashed potato
- 1 egg handful of parsley, chopped

For dipping sauce:

- 5 tablespoons of yogurt
- 1 teaspoon RoniB's Kitchen Garlic Chilli Paste

Directions

1. Flake fish meat making sure there are no bones and skin.
2. In a bowl, mix all ingredients except those for the dipping sauce, until well blended.
3. Form into small patties, set aside.
4. Heat a pan with oil on medium heat and add the fish patties when oil is hot.
5. Turn once one side is cooked.
6. Meanwhile, mix the dipping sauce ingredients in a small bowl.

Product



PREPARATION: 20MIN

COOKING: 15MIN

READY IN: 35MINS

Serving:

Serve hot with rice, salad or grains.